

de culinaire werkplaats

fresh & personal eat'in

de culinaire werkplaats is a novel **eating experience**
located opposite amsterdam's culture park westergasfabriek.

it's a **blend** of a design studio for contemporary eat'in,
a restaurant, a cooking studio, a gallery, and some other secret
ingredients.

we create contemporary **eat'inspirations**, dishes, bites, delicatessen,
new foods and sometimes even new ways of eating.

inspirational concepts, like 'black' or 'flowers', are guiding our
creative perspective on foods and eating.

in short,
we offer a **fresh approach** to what's happening on your plate
and you are invited to shake up your culinary lifestyle.

what can you do at de culinaire werkplaats?

eat'in in an informal setting;

shop'in and buy from our ready-to-eat collection,
'green' pastry or tailor-made emotion.breads;

learn about contemporary cook'in by **work'in**;

or **book'in** our location for events that require an
out of the box setting and/or eating experience, as brainstorming,
product launches, weddings, press events.

looking forward to meeting you soon!!!

marjolein & eric
creators of fresh, personal eat'inspirations

de culinaire werkplaats

fannius scholtenstraat 10 hs, 1051 ex amsterdam
info@deculinairewerkplaats.nl- www.deculinairewerkplaats.nl

reservations required, to avoid disappointments

06 54 64 65 76

opening hours

wednesday, thursday: 17.00 - 22.00 hrs,

friday, saturday, sunday: 12.00 - 22.00 hrs.

outside opening hours: only open by appointment only for min. 15
people.

eat'in

two eat'inspirations

from march 17, 2010

inspirational concept
green.the new black

de culinaire werkplaats

eat'in

shop'in

work'in

the new **black.**

house.made & baked flat.bread
and a green topping

the dishes.

airy.green

coupe green peas & mint foam

double.green

spinachpasta, enoki mushrooms,
green herbs sauce

extra.green

round shaped croquettes of mungbeans,
fresh green salate

fruity.green

green apple soup, sheep's yoghurt, thyme

dark.green

bonbon pistachio nuts in dark chocolate

€ ??,??

decide for yourself what a fair price is for this
eat'inspiration

besides taste and inspiration at least 2 of the following
criteria also provide for our choice of ingredients,
products and suppliers: animal welfare, small-scale or
organic farming, fair trade, season, distance, and
personal health.

black as usual.

house.made & baked flat.bread
and a black topping

the dishes.

airy.black

coupe yogurt foam with herbs, spices & blacke chips

double.black

black venere rice tartlet &
fennel, orange, black olives

extra.black

black mini springrolls,
dark filling

fruity.black

lightly spiced, blackberries soup

dark.black

bonbon dark dried fruits in pure chocolate

€ ??,??

decide for yourself what a fair price is for this
eat'inspiration

we make all dishes, bites & delicatessen
from 'scratch' in house
also the dough of the black spring rolls and paper of
oranges.

something to drink?

	glass	bottle
water	€ 1.50	€ 3.50
freshly squeezed juice		
apple, orange	€ 2.50	
freshly squeezed vegetables:		
variable selection	€ 3.50	
tea		
earl grey, bergamot oil	€ 1.75	
herbal tea	€ 1.75	
flower mix, dutch heroes,		
fresh mix, fennel, ginger, etc.		
tea of fresh mint	€ 1.75	
coffee, espresso	€ 1.75	
cappuccino, latte	€ 1.95	
decaffeinated coffee	€ 2.00	

water earth, water that makes a difference
story vegetables and fruits organic, dutch fair
trade or small-scale farming tea organic and/or
fair trade. coffee red beans organic and fair
trade.

Something alcoholic?

	glass	bottle
just wine		
red, white, rosé,	€ 3.50	€ 17.50
posh wine		
red, white	€ 5.50	€ 27.50
super posh wine		
red, white	€ 7.50	€ 37.50
our wine selection varies per menu & eat'in special.		
prosecco		€ 20.00
beer		
chateau neubourg		€ 3.25

wine and prosecco varying selection, organic,
fair trade or small-scale farming. beer:
gulpener; beer with a good story.